

## CLASSICFURMINT



**Tokaji OEM száraz fehérbor |  
Dry white wine with Protected  
Designation of Origin, Tokaj**

A furmint which is not too much to think, but for drink. Fruity aromas combined with the structure and texture of the hungarian oak barrel. Complex wine with crispy acidity and mineral aftertaste.

**Évjárat | Vintage:**

2022

A very hot and dry vintage giving different challenge to make a dry furmint, but thanks to the sunny periods, wines from this vintage will be more fruity and rounded.

**Szőlőfajta | Grape variety:**

100% Furmint

**Termőhely | Village:**

Erdőbénye

**Dűlő | Cru:**

Palánkos

On the edge of Erdőbénye, offers a wonderful view of the village and the surrounding vineyards. It is on steep ground, so the topsoil is being washed away by erosion. Thanks to its eastern exposure, perfect home to make dry, elegant furmint.

**Szüret | Harvest:**

Early September

**Termésátlag/hozamkorlátozás | Yield:** 3 t/ha

**Technológia | Vinification:**

Whole bunch pressing, 1 night cold gravitation sedimentation. Fermentation in 500 liter hungarian oak barrel. Aging on fine lees. in same barrels for 8 months.

**Palackszám | Bottled**

2200 bottles

**Alkoholtartalom | Alcohol:**

13%

**Savtartalom | Acidity:**

8 g/l

**Maradékcukor | Residual sugar:**

8,8 g/l

**PH:**

3,0

**Ajánlott fogyasztási hőmérséklet |**

10-12 °C

**Recommended drinking temperature:**

**Ajánlott ételpárosítás | Food pairing:** Salads, starters, light maincourses with white meats (chicken, fish)